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UNITED STATES DEPARTMENT OF AGRICULTURE
BUREAU OF HOME ECONOMICS
WASHINGTON, D.C.

A PARTIAL LIST OF REFERENCES ON QUANTITY COOKERY

Quantity recipe file.

Lenore M. Sullivan. Published by the Collegiate Press, Inc., Ames, Iowa.
1938. (A card file of 343 recipes to serve 50 persons.)

Young Americas cook book.

Compiled by the Home Institute of the New York Herald Tribune. 274 pp.
Published by Scribner's Sons. New York. 1938.

Automatic menu maker for quantity cookery.

Ruth M. Hornsby. 88 pp. Published by The Dahls. Stamford. Conn. 1938.

Food Service in institutions.

Bessie Brooks West and LeVelle Wood. 543 pp. Published by John Wiley and
Sons, Inc., New York City. 1938.

Handy book of recipes for twenty-five.

Sibylla Hadwen and Celia Bernards. Ed. 3, 172 pp. Published by M. Barrows
and Company, Boston, Mass. 1937.

Recipes and menus for fifty.

Frances Lowe Smith. 246 pp., rev. Published by M. Barrows and Company,
Boston, Mass. 1937.

Food for fifty.

Sine Faye Fowler and B. B. West. 384 pp. Published by John Wiley and Sons,
Inc., New York City. 1937.

A manual for serving community meals.

Lydia Tarrant. Vt. Agr. Col. Ext. Circ. 62, 37 pp. rev. Burlington. 1936.

Salads and sandwiches and specialty dishes.

Emory O. Hawcock. 105 pp. Published by the Hospitality Guild. Stamford.
Conn. 1936.

Institutional cookery and dietetics.

Helen B. Weir. 111 pp. Published by Longmans, Green and Company,
New York City. 1935.

Low-cost - quantity recipes.

Report of Committee on Preparation of Low-Cost Quantity Recipes. 27 pp.
Published by the American Dietetic Association, Chicago, Ill. 1934.

Reliable recipes in large quantities for school cafeterias, institutions,
and a crowd at home. 209 pp. Compiled from tested recipes submitted by
members of the Cafeteria Club of the Secondary Schools of Los Angeles,
Calif. 1934.

Cooking for profit.

Alice Bradley. Ed. 3, 382 pp. Published by American School of Home Economics, Chicago, Ill. 1933.

Institution recipes.

Emma Smedley. Ed. 5, 356 pp. Published by the author, Media, Pa. 1929.

Quantity cookery.

Lenore Richards and Nola Treat. 200 pp. Published by Little, Brown and Company, Boston, Mass. 1925.

Cafeteria recipes.

Mabel E. Schadt. 112 pp. Published by The Woman's Press, New York City. 1925.

Tea-room recipes.

Lenore Richards and Nola Treat. 147 pp. Published by Little, Brown and Company, Boston, Mass. 1925.

Menus and recipes for quantity cookery can be obtained at small cost from women's magazines, such as the following:

Good Housekeeping, 57th St. at 8th Ave., New York City.

Woman's Home Companion Service Bureau, 250 Park Ave., New York City.

McCall's Service, 236 W. 37th St., New York City.

Ladies Home Journal Reference Library, Curtis Publishing Company, Philadelphia, Pa.

Recipes for serving 25 to 50 people can be obtained without cost from commercial firms, such as the following:

American Dry Milk Institute, Inc., 221 N. LaSalle St., Chicago, Ill.

Evaporated Milk Association, 203 N. Wabash Ave., Chicago, Ill.

General Foods Corporation, Postum Building, 250 Park Ave., New York City.

Heinz Company, Pittsburgh, Pa.

National Canners Association, 1739 H St., NW. Washington, D.C.

National Dairy Council, 307 N. Michigan Blvd., Chicago, Ill.

Proctor and Gamble, Ivorydale, O.

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